

# Insulated ood Container





The Insulated Food Container (IFC) is a commercially available container used for storing and transporting combat rations. It is capable of holding food at serving temperature for over 4 hours in the harshest environments (-25°F to 125°F).

## Why It Is Needed:

Field feeding requires transporting hot quality meals to the Warfighters in remote locations.

### How It Works:

The IFC is made of a high density plastic for impact resistance. Each IFC stores food in three separate inserts with lids (standard 1/3-size 6-inch deep steam table pans). It can also be utilized with any standard size commercial steam table pan. Food can be held and transported for up to 4 hours, above 140°F or below 40°F.

#### **Benefits:**

The IFC is a commercial off the shelf (COTS) Cambro Camcarrier that is supported by an established repair parts program. The IFCs are molded in a design that can be stacked. They are highly impact resistant. The IFC has been available through the Defense Supply Center Philadelphia (DSCP) for several years, and has been recently upgraded with the latest commercial improvements. Upgrades include elimination of the lid gasket, updated plastic latches (to eliminate side impact breakage) and an improved molding process.

All containers are issued with three, 1/3-size, 6"-deep stainless steel insert pans with covers and gaskets; and are separated by two 13-3/4" divider bars (NSN 7360-01-470-1237). Two types of the IFCs are available 10" deep:

- NSN 7360-01-419-6261, Brown (Desert Sand), Class 1
- NSN 7360-01-419-8500, Green (Olive), Class 2

and two 12" deep versions are available.

- NSN 7360-01-452-0686, Brown (Desert Sand), Class 1
- NSN 7360-01-408-4911, Green (Olive), Class2

The IFCs conform to Commercial Item Description (CID) A-A-52193. Cambro Manufacturing Company (CAGE Code 21669) also offers repair parts.

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